

CHÂTEAU CLARKE 2020

Listrac-Médoc, Bordeaux

*Château
Clarke*



TASTING NOTES: Château Clarke displays a beautiful crimson color in the glass with a deep purple rim. The nose is bright and precise, offering aromas of ripe wild berries and fresh cedar. With aeration, subtle woody and delicate vanilla notes emerge, enhancing the complex bouquet. The profile is full-bodied, rich, and well-balanced, with clean acidity lending elegance and velvety tannins leading to a smooth finish. This wine has excellent aging potential.

VITICULTURE: The grapes for this wine come from the 135-acre Château Clarke estate in Listrac-Médoc. The 30-year-old vines are pruned using a double Guyot training system and managed with natural grass cover to promote biodiversity and soil health.

VINIFICATION: The grapes are transferred to vats via gravity flow, followed by cold soaking and fermentation in both oak and stainless-steel tanks. Extraction is carefully moderated for each vat through pumping over and délestage (rack and return). The wine is aged for 16 months, 100% in oak barrels (two-thirds new and one-third second fill).

STORY: Château Clarke takes its name from the Irish family who bought this estate in 1771. After more than two centuries of wine growing tradition and successive owners, the property was purchased by Baron Edmond de Rothschild in 1973. The vineyard was completely restructured, and massive investments were undertaken to renovate buildings and improve wine making and storage facilities. With a passion for excellence and the best things in life, the Baron made Clarke a benchmark for the whole region.

The estate is Certified HVE Level 3 and ISO 14 001. With 135 acres planted on the serene Château grounds – vines, art, and gardens come together in harmony. The 30-year-old vines are planted in limestone and clay soils, an ideal terroir to express Merlot, the predominant grape variety and a rarity in the Médoc.

PRODUCER: Château Clarke

REGION: Listrac-Médoc, Bordeaux

GRAPE(S): 70% Merlot, 30% Cabernet Sauvignon

SKU: CCRB207

ALCOHOL: 13.5%

TOTAL ACIDITY: 3.36 G/L

RESIDUAL SUGAR: 0.8 G/L

pH: 3.53